Butterscotch Brownies

Butterscotch brownies bring a delightful aroma to the home while baking them. They create a soft brownie that melts on the tongue. These are delicious when warmed with vanilla ice cream on the side. Butterscotch pieces do not have to be melted before mixing or baking. Chopped walnuts or pecans can be added, though are not necessary. Butterscotch brownies pair well with other desserts when taken to public gatherings. One benefit, you don't have to worry about the container falling on the side and dumping the contents into the lid. If they freeze in winter temperatures, they can be melted quickly in the microwave.

Pre Cook Preparation:

A. Timer set to the time to begin preparation prior to cooking
B. Timer set for 1 hour later, when meal should be ready to eat

Meal Adaptations:

Physical Accommodations:

- Electric mixer, or lightly mix and pour into the pan, allowing the baking process to complete mixing
- Large handled measuring cups and spoons
- Large handled mixing spoons

Visual Accommodations:

- Easily identifiable labeled ingredients
- Long oven mitts
- Use brightly colored measuring cups, spoons, and bowls

Potential Food Allergy or Intolerance:

- Butter (lactose)
- Brown sugar (diabetics)
- Eggs
- Flour (gluten)
- Pecans
- Sugar (diabetics)
- Vanilla Flavor (gluten)
- Walnuts

Meatless Preparation Avoid:

- Butter
- Eggs
- Substitute with: _____

Utensils:

- Measuring cups
- 2 Mixing bowls
- Microwave safe cup
- Spoon
- Toothpick (round)

Pan: 2.5 quart glass baking pan. ***
*** Dark glass bakes quicker, so reduce time.
*** Aluminum foil pans also bake differently, and may react to acids in certain foods, such as berries.
*** Cupcake pans can also be used, and will bake at a different temperature and time. This makes it easier to freeze single serve portions. Some recipe sites go into further detail if needed.

Ingredients:

Meat: None

Vegetables: None

Other ingredients:
1 cup baking mix (gluten free)
Verify ingredients:
1 cup of brown sugar
1 teaspoon baking powder
1/4 cup of butter (1/2 stick)
2 eggs
1/2 teaspoon vanilla (gluten free)
1 cup of butterscotch bits
Dash of salt
Optional:
1/2 cup of chopped pecans, or
1/2 cup of chopped walnuts

Preparation time: 15 minutes

Preparation:
1. Melt butter in microwave for 20 to 30 seconds.
2. Mix in medium mixing bowl:
1 cup baking mix (gluten free)
Verify ingredients:
1 cup of brown sugar
1 teaspoon baking powder
1/4 cup of butter (1/2 stick)
2 eggs
1/2 teaspoon vanilla (gluten free)
Dash of salt
3. Grease the bottom of the 2.5 quart glass baking pan lightly with butter.
4. Add to mixing bowl:
1 cup of butterscotch bits
Optional:
1/2 cup of chopped pecans, or
1/2 cup of chopped walnuts
5. Mix thoroughly.

6. Pour into greased pan.
7. Place greased pan in oven at 350 degrees. Set timer for about 13 minutes.
8. Use a clean toothpick to verify doneness of the cookies in the middle and on the edges. It should come out clean.
9. Allow brownies to cool slightly before cutting and removing from the pan.

Cook Temperature: 350 degrees (Varies based on pan choice and elevation for those in the mountains.)

Your temperature here: _____

Cook Time: 20 to 25 minutes, based on pan choice and elevation.

Your bake time here: _____

Servings: About 15

Storage Solutions: Square containers

Counter safe: 30 minutes to an hour to cool enough to place in the fridge or freezer

Fridge safe: 3 to 4 days * Per What's Cooking America Storage Chart link in Resources

Freezer safe: 4 to 6 months * Per What's Cooking America Storage Chart link in Resources

Reheat Instructions: (Good for quick thawing)

Microwave: Time and temp may vary.

1. Place in a microwave safe dish (not plastic).
2. Heat until food is warm.
3. Minimum 30 seconds.

Add your microwave time here: _____.